

THE
BRASSERIE
RESTAURANT

STARTERS

Soup of the Day £7.50

Mccarthy Salad £10.50 / £17 🍴

Chicken, bacon, cheddar, diced beetroot, avocado, confit tomato, shredded Gem lettuce

Chicken Liver Parfait £10.50 🍴

Toasted ciabatta, pickled vegetables, chutney

Classic Prawn and Crab Cocktail £16.50

Bernie's Scallops £16.50 / £27.50

Chef's choice of market fresh accompaniment

Hoisin Duck Stuffed Calamari £14.50

Pea purée, apple and spring onion dressing

Cauliflower, Fennel, Burrata £13.50

Frisée, rocket, lemon, almonds and olive oil

MAINS

Rack of Lamb £35

Heritage carrots, carrot purée, sautéed lamb kidneys, redcurrant infused jus

Braised Pork Belly £28

Baked apple purée, candied beetroot, chorizo and pork bonbon, pork jus

Corn Fed Breast of Chicken £24

Kale and pearl onions, truffle scented pomme purée, mustard cream sauce

Whole or Half Lobster Thermidor £60 / £30

Parsley new potatoes, seasonal vegetables

Dover Sole £60 🍴

Seasonal vegetables, new potatoes, sautéed spinach and lemon butter cream sauce

Chef's Catch of the Day £35

Seasonal vegetables, new potatoes, white wine cream sauce

Norwegian Salmon £32.50

Sautéed asparagus, chive and caviar hollandaise

Pan Roasted Courgette (ve) £17

Crispy onions, garlic and white bean hummus, herbed couscous

Pasta Primavera (v) £17.50 🍴

GRILL

Served with rustic chips, oven roasted tomato, confit field mushroom, red onion marmalade

10oz Sirloin Steak £34

8oz Fillet Steak £39

Sauces £4.50

Peppercorn, Red Wine Jus, Mushroom, Garlic and Herb Butter, Béarnaise

BURGERS

On a brioche bun with french fries and mayo

Guernsey Beef Burger £21

Add cheese £3

Add bacon £3

Son of a Gun Chicken Burger £19.50 🍴

Add cheese £3

Chickpea, Quinoa and Mushroom Burger (v) £18.50

Vegan cheese

Beyond Meat Burger (ve) £20

Vegan bun, caramelized onions, tomato, lettuce, smoked vegan mayonnaise

Add vegan cheese £3

SIDE DISHES

Seasonal Vegetables £5

Paprika Onion Rings £5

OGH Garden Salad £5

Broccoli Coleslaw £5 🍴

Truffle and Parmesan Fries £7.50

DESSERTS

Bea Tollman's Cheesecake £11 🍴

Baked vanilla cheesecake with strawberry coulis

Mostachon £12.50

Strawberry and walnut meringue, vanilla cream cheese, raspberry sorbet

Passion Fruit Crème Caramel (ve) £11

Seasonal fruit salsa, vegan shortbread cookie

Earl Grey Crème Brûlée Tart £11

Almond tuille, elderflower sorbet

Custard Brownie £12.50

Crumbled honeycomb, chocolate sauce, Guernsey vanilla ice cream

Honeycomb Ice Cream £12.50 🍴

Selection of Ice Cream and Sorbet £12

Please ask a member of the team for today's flavours

A Selection of Local and Continental Cheese

A delicious selection of cheese specially selected for us by our friends at Rouge in Le Pollet. Please ask the team for details.

🍴 Denotes a favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (ve) vegan

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills.